

Traders of the Bighorn

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Cowboy Cooking

OLD COUNTRY OMELET

2 cups of Potatoes, cooked and diced

½ cup onion, diced

1 tbs. bacon drippings

8 eggs

8 strips crisply fried bacon, diced

2 tbs. milk

1 tsp. salt

Dash black pepper

In a large iron skillet fry potatoes and onions in bacon drippings until nicely browned. Add bacon and mix gently. Remove skillet from range. In a small bowl beat eggs, milk, salt and pepper until blended. Pour over mixture in skillet and cover. Place over hot burner and tilt pan to let egg mixture run down onto hot skillet. Remove cover occasionally and fold egg mixture over, allowing more of the liquid to run onto hot skillet. When the omelet becomes puffy around the edges, slide gently onto hot plates. Serve with country bread or hot sticky buns.